

# MENÙ NOCHEVIEJA SPIGA 2023

## SPIGA NEW YEAR'S EVE MENU 2023



### APERITIVO DE BIENVENIDA: WELCOME APPETIZER:

COPA DE CAVA O SIN ALCOHOL, VOUL-A-VENT DE HOJALDRE RELLENO DE CREMA DE QUESO PARMESANO, TOMATICO CONFITADO Y TRUFA(V)  
GLASS OF CAVA OR NON-ALCOHOLIC, PUFF PASTRY VOUL-A-VENT FILLED WITH PARMESAN CHEESE CREAM, CANDIED TOMATO & TRUFFLE (V)

### ENTRANTES A COMPARTIR: STARTERS TO SHARE:

TABLAS DE SALCHICHON ITALIANO "FINOCCHIONA" Y SERRANO "SAN DANIELE" CON CHIPS DE BERENJENAS EN TEMPURA Y MIEL  
ITALIAN COLD CUTS "FINOCCHIONA" AND "SAN DANIELE" HAM WITH TEMPURA EGGPLANT CHIPS AND HONEY

VIEIRA GRATINADA AL HORNO CON MIXTO DE HIERBAS FINAS, CREMA DE GUISANTES, MANGO Y PERFUME DE LIMA  
BAKED SCALLOP AU GRATIN WITH MIXED FINE HERBS, PEAS CREAM, MANGO AND LIME PERFUME

### PLATO PRINCIPAL INDIVIDUAL A ELEGIR : INDIVIDUAL MAIN COURSE TO CHOOSE FROM:

PASTA FRESCA AL HORNO RELLENA DE SALMÓN, REQUESÓN DE BÚFALA, TOMATE SECO Y BECHAMEL  
FRESH PASTA OVEN STUFFED WITH SALMON, BUFFALO CURD, DRIED TOMATO AND BECHAMEL

"RISOTTO" ESTILIO ITALIANO CON ESPARRAGOS Y GAMBAS ROJAS  
ITALIAN STYLE "RISOTTO" WITH ASPARAGUS AND RED PRAWN

RAVIOLIS CASEROS RELLENOS DE SETAS BOLETUS, QUESO BURRATA Y TOQUE DE TRUFA (V)  
HOMEMADE RAVIOLI STUFFED WITH BOLETUS MUSHROOMS, BURRATA CHEESE AND A TOUCH OF TRUFFLE (V)

SOLOMILLO DE TERNERA A LA PARRILLA, CREMA DE BONIATO Y PATATAS AL ROMERO  
BEEF TENDERLOIN GRILLED, SWEET POTATO CREAM AND ROSEMARY POTATOES

DORADA SALVAJE AL HORNO GRATINADO CON HIERBAS PROVENZALES Y PURÉ DE PATATA  
BAKED WILD SEA BREAM AU GRATIN WITH PROVENCAL HERBS AND MASHED POTATOES

### POSTRE: DESSERT:

TIRAMISÚ ITALIANO CON CREMA DE QUESO MASCARPONE, TURRÓN, CAFÉ Y GALLETAS  
ITALIAN TIRAMISÚ WITH MASCARPONE CHEESE CREAM, NOUGAT, COFFEE AND COOKIES

EL MENU INCLUYE AGUA Y REFRESCOS HASTA QUE SE TERMINE LE PLATO PRINCIPAL, COPA DE VINO BLANCO Y TINTO DE LA CASA, CERVEZAS, TINTO DE VERANO, SANGRIA, CAFE O INFUSIONES.

PRECIO 65,00 € POR PERSONAS

THE MENU INCLUDES WATER & SOFT DRINKS UNTIL THE MAIN COURSE IS FINISHED, GLASS OF WHITE OR RED WINE, BEER, "SANGRIA", "TINTO DE VERANO", COFFEE OR INFUSION.  
PRICE 65,00 € PER PERSON